

Cp641.5
F27

FAVORITE DISHES FROM N.C.'S PAST

THE LIBRARY OF THE
UNIVERSITY OF
NORTH CAROLINA



THE COLLECTION OF
NORTH CAROLINIANA

Cp641.5
F27

Cp 641.5
F27



Favorite Dishes From North Carolina's Past

ORANGE MACAROON TORTE (An Old Recipe from the Winkler Family's Recipe Book.)

To 1 1/2 cups of sugar add the grated rind of 1 orange. Beat into it 6 egg yolks for 5 minutes at high speed. Fold in 1 1/2 cups of finely cut up almonds. Next, fold in 3 beaten egg whites, and last, 1/4 cup of bread crumbs, 1 teaspoon cinnamon and 1/2 teaspoon ground cloves. Bake this batter in a buttered and floured 10-inch springform pan at 350 degrees for 45 minutes or until it tests done. When the macaroon torte is cool, slice it into two layers and ice with orange glaze.

ORANGE GLAZE

Sift 1/2 pound of powdered sugar. Stir into this 3 tablespoons orange juice, 1 teaspoon grated orange rind, 1 tablespoon rum and 2 tablespoons heavy cream, heated. Lightly spread half of the glaze on the bottom half of the sliced macaroon torte and finish by spreading the other half over the top, when layers are set together. One may decorate with maraschino cherries set into the moist glaze and then let it dry in the oven for a minute.

OLD SALEM

In 1807 Cristain Winkler, a Swiss-born Moravian of Lititz, Pa., came to Salem, N.C. to take over the community bake shop. and for more than a century he and his descendants operated a bakery business in the same sturdy brick and stone building. Today the old Winkler Bakery, still standing in the heart of what is now Old Salem in Winston-Salem, is being restored to its early 19th century appearance. When the restoration is completed in early 1968, baking operations will be resumed and baked goods sold. Recipes will come from the Old Winkler family recipe book, which³ has been translated from the original German and the recipes adapted for modern measurements, equipment and methods.

The Moravian Church itself was born in an era of religious unrest. After much religious conflict - the Moravians sought to establish missions in the New World. In 1752 Lord Granville of England sold the Moravians a 98,985 acre tract in North Carolina. They named their new land Wachovia and later built their central town of Salem, the name being inspired by the Hebrew word for peace. The settlement grew, both in numbers and in reputation, despite the threat of Indians and the inevitable hardships of colonization.

The Moravians planned their community and in 1766 constructed their buildings flush to the walks and clustered around a central square. A meaningful experience awaits visitors as Old Salem portrays the homes, culture and crafts of the Moravians. A variety of exhibit buildings are open daily to the public.

JONQUIL CAKE (An old family recipe from Dora Gummerson, Charlotte, N.C.)

WHITE PORTION:

6 egg whites Pinch of salt 1/2 c. cake flour
3/4 cup sugar 1 t. vanilla 1/2 t. cream of tartar
Sift flour & sugar together 4 times. Beat egg whites, cream of tartar, and salt until stiff. Fold in flour & sugar, a little at a time. Fold in flavoring. Spoon mixture into bottom of ungreased 10" tube pan. Cut lightly through with spatula or knife to eliminate air bubbles.

YELLOW PORTION:

6 egg yolks Pinch of salt 1/2 c. boiling water
1 c. sugar 1 1/2 c. flour 1 t. lemon extract
2 t. baking powder
Sift flour & measure. Sift with baking powder 4 times. Beat egg yolks until thick & light. Add salt & sugar and beat until very thick. Add flour mixture alternately with water to egg mixture. Blend in extract. Spoon over white batter in pan. Bake in preheated 325 degree oven for 45 to 60 minutes. Invert pan on cake rack until completely cooled. Remove from pan and frost.

LEMON SNOW ICING

1 1/2 c. sugar 1/2 c. water 3 egg whites
1 t. lemon extract yellow food coloring
Boil sugar & water until syrup forms thread. Beat egg whites until stiff. Slowly pour hot syrup over whites while beating it in. Continue beating until frosting stands in definite peaks. Fold in extract & food coloring if desired. Frost sides & top of cake.

SEE OTHER SIDE

CHARLOTTE

The city of Charlotte was named for Queen Charlotte, wife of England's George III. Charlotte was incorporated in 1768 and six years later the town became the county seat and organized a regular town government. On May 20, 1775, Charlotte patriots signed the Mecklenburg Declaration of Independence, preceding by a full year the signing of the American Declaration of Independence.

Many points of interest surround Charlotte - the Mint Museum of Art was a branch of the United States Mint from 1837 until 1861. The Mint now houses a collection of sculptures and paintings, notable among which is a life-size portrait of Queen Charlotte. Musical and dramatic performances are offered regularly at the Mint.

This year Charlotte is celebrating its Bi-Centennial with special events scheduled for May 20th to celebrate the signing of the Mecklenburg Declaration of Independence. The home of one of the signers - Hezekiah Alexander - is still standing. The Hezekiah Alexander home has been restored and is maintained by the DAR Central Council. It is open to the public. The house is a sturdy stone home and certainly one of the points of interest to see when visiting the Queen City.

AUNT CINDY'S CHOCOLATE CAKE (From the Nu-Wray Inn in Burnsville, N.C.)

1 cup sugar	1 3/4 cup cake flour
1/2 cup butter	1 cup sour cream
3 eggs	2 squares chocolate
1 teaspoon soda	1 teaspoon vanilla

Cream sugar and butter until very light. Beat eggs separately. Add yolks to creamed sugar. Sift flour 3 times. Add flour to above ingredients alternately with cream (use flour and then cream). Have chocolate melted and into this add soda. Then add this to the above ingredients. Add vanilla and beaten egg whites. Beat this cake 5 minutes, and bake about 20 minutes at 350 degrees.

***The mixture will be very thin when ready to bake.

CHOCOLATE ICING

1/2 cup butter	5 tablespoons strong coffee
3 cups powdered sugar	1 teaspoon vanilla
1 egg yolk, beaten	Nuts, ground fine
2 heaping tablespoons cocoa	

Cream butter with sugar. Add beaten egg yolk. Cream again. Put cocoa into hot coffee. Stir well adding vanilla. Add this to above. Beat until very smooth. Then spread over each layer, and sprinkle with nuts.

SEE OTHER SIDE

NU-WRAY INN

The course of the highway from the Shenandoah National Park to the Great Smoky Mountains National Park winds along the mountains of Western North Carolina. In the heart of this scenic grandeur the traveler comes upon the town of Burnsville.

Reminiscent of the early days, stands the Nu-Wray Inn. The original log inn contained eight bedrooms, dining room and kitchen. It was built before 1833 when Yancey County was formed and Burnsville became the county seat. Here the early traveler found a welcome log fire, abundant food, and shelter for himself and horse.

Within the modernized inn the original log building still survives, and the family tradition in serving the traveler has been kept much as in the old days.

Within its walls the same family for three generations has preserved the true spirit of Southern hospitality. Here it is that home-cured ham, fried chicken and hot biscuits await you.

The Inn is open year round - points of interest surrounding the Nu-Wray Inn include: Mt. Mitchell, Blue Ridge Parkway, Craggy Rhododendrom Gardens, Linville Falls, Daniel Boone's Forge and various forms of handicraft. Plan to make the Inn your headquarters from which to visit the many points of interest in the surrounding country side.

OLD FASHION LEMON PIE (From Mrs. H. V. Gibbs of Bath, N.C. A recipe passed on to her by her mother.)

2 cups water	1/4 cup lemon juice
4 egg yolks	5 tablespoons cornstarch
1 cup sugar	2 teaspoons grated lemon rind
1/4 teaspoon salt	8-inch baked pie shell

Mix cornstarch, sugar, salt and water. Bring to a boil in the top of double boiler. Cool until thickened and smooth. Stir often. (Requires about 20 minutes to thicken.) Beat egg yolks, blend with a little of hot mixture. Pour back into double boiler and cook for 5 minutes. Stir constantly. Remove from heat. Add lemon rind and juice. It should be thick enough to hold its shape. Cool slightly before pouring into cooled baked shell. Top with meringue made from egg whites.

SEE OTHER SIDE

BATH

Twenty miles East of Washington, N. C. is the quaint little town of Bath. Bath became the first incorporated town in North Carolina by an act of the Assembly, on March 8, 1705.

Three Propreitary Governors, Robert Daniel, Thomas Cary, and Charles Eden resided in or near Bath and made it their seat of government. The General Assembly met in Bath from 1744-1752.

Bath served as a refuge for settlers who survived the first onslaught of the Tuscarora Indian War (1711-1713).

There are several historic landmarks to visit when you're in Bath. St. Thomas Church is the oldest church building in North Carolina that has been in continuous use. Construction of the church began in 1734. The church still houses gifts presented by King George II and Queen Anne.

Other historic sites in Bath include the "Glebe House", the Palmer-Marsh House and the Bonner House. Still another historic site in Bath was the location of Edward Teach's (Blackbeard) home. Known as the fiercest pirate of them all - Blackbeard married and settled down at Bath on Plum Point. After his money was gone he returned to piracy on the "Adventure". On November 22, 1818, he was killed at Ocracoke Inlet. All traces of Blackbeard's old home are gone. Several places in Bath are open to the public for a small charge.

SOUR CREAM PIE (From the Nu-Wray Inn in Burnsville, N.C.)

Built before 1833.)

1 cup sour cream	1 teaspoon cinnamon
3/4 cup sugar	1/2 teaspoon nutmeg
1/2 teaspoon ground cloves	2 eggs
Pinch of salt	1/2 cup pecans

Mix sugar and cream together, add slightly beaten eggs and remaining ingredients. Pour into unbaked pie shell and bake in hot oven (425 degrees) for 20 minutes. Reduce heat to moderate oven (325 degrees) and bake 20 minutes more.

***1 cup undiluted evaporated milk plus 1 tablespoon vinegar may be used in place of cream. Sweetened whipped cream and pecans may be placed on top.

CREAMED EGGS (Miss Gertrude S. Carraway, Director - Tryon Palace Restoration - Old Family recipe.)

Peel and cut in slices 5 hard-cooked eggs. Melt 4 tablespoons of butter and blend with 4 tablespoons of flour. Add 2 cups milk or cream. Stir sauce until it boils. Place a layer of eggs in buttered casserole and put a layer of sauce until dish is filled. Cover top with 1/2 cup of bread crumbs and dot with butter. Heat in a 350 degree oven until warm.

SEE OTHER SIDE

TRYON PALACE

Tryon Palace at New Bern, restored Colonial and first State Capitol of North Carolina, is rapidly becoming recognized as one of the nation's finest tourist attractions.

Described as "the most beautiful building in the Colonial Americas", it was designed "in the pure English taste" for Royal Governor William Tryon by John Hawks, the first professional architect to remain in the New World.

Governor Caswell and other officials of the independent state were inaugurated there. The State Assembly met there from time to time until 1794 when the State Capitol was moved to Raleigh. The Main Building burned in 1798. The West Wing survived the ages. Through gifts and bequests the Palace has been restored. Much of the 18th century material came from England.

The restoration is valued at \$4,000,000 and is furnished with mid-18th Century antiques. The forty rooms contain superb early furniture, silver, porcelain, pottery, pewter, paintings, prints, maps, books, textiles, carpets and fireplace equipment. The Palace is open every Sunday afternoon and all weekdays except Monday. Admission is \$2.00 for adults and \$1.00 for children. This includes continuous guided tours by costumed hostesses.

CHEESE CUSTARD (An old Stiles family recipe from Mrs. Lillian Stiles Saville, Manager of Lambuth Inn at Lake Junaluska.)

12 saltine crackers

2 cups milk

1 cup grated cheese

3 eggs

1 stick butter

salt & pepper to taste

In a greased baking dish crumble crackers. Cover with cheese. Mix eggs, butter and milk. Pour over crackers and cheese and let stand 30 minutes. Bake at 400 degrees until set. Serve at once.

SEE OTHER SIDE

LAMBUTH INN

The Lambuth Inn, originally known as Mission Inn, was built in 1921 with Centenary funds. Later the name was changed to honor one of Methodism's pioneer missionaries Bishop Walter Russell Lambuth. In 1954 the inn was modernized and the West Wing added. In 1964 a new kitchen and dining room were added with the East Wing to correspond with the West Wing. Also added were 42 new rooms all with baths and overlooking beautiful Lake Junaluska. The inn has been under the same management since 1947 with few changes in the main staff. An interesting feature of staff policy is the employment of college and high school students as bell boys and waitresses. These deserving young people with their gracious manner and helpful service add immeasurably to the friendly atmosphere of the inn. While they in turn are grateful for the opportunity of thus earning their college education.

The Lambuth Inn is one of the properties of the Methodist Assembly. It is open daily year round and serves breakfast, lunch and dinner.

EDENTON TEA PARTY CAKES (Tea Party Chapter, D A R, Edenton, N.C.)

Cream together $3/4$ cup butter with 2 large cups brown sugar. Add 3 eggs and blend. Stir 1 teaspoon soda into a small amount of hot water. Cool slightly and add to creamed mixture with $1/2$ teaspoon salt and enough flour to make a stiff dough. Flavor with vanilla. Chill. Roll out thin, cut with cookie cutters and bake in a hot oven, 400 degrees, until done.

SEE OTHER SIDE

EDENTON

Edenton with its distinctive old buildings is one of the charming cities in North Carolina. Edenton is also distinguished as the site of the Edenton Tea Party which has never achieved the historic significance of the Boston Tea Party but nevertheless, is a part of our country's historical background.

On October 25, 1774, 51 indignant Edenton ladies gathered at the home of Mrs. Elizabeth King for the Edenton Tea Party. The spot where her home stood is marked by a large bronze teapot mounted on a Revolutionary cannon.

The group resolved in this fashion: "We the Ladys of Edenton do hereby solemnly engage not to conform to that pernicious practice of drinking tea, or . . . ye wear of any manufacture from England, until such time that all acts which tend to enslave this our native country shall be repealed."

As they resolved they sipped on a beverage made of dried raspberry leaves. The names of the signers of the pact are inscribed on a tablet on the courthouse.

MY FAVORITE SHRIMP CASSEROLE (An old family recipe from Peggy Mann, Durham, N.C.)

Part I. Clean, devein and cook 2 pounds shrimp.

Hard-cook 8 eggs. Peel eggs, cut in half (lengthwise), remove yolks and mash with 1/2 cup mayonnaise, 1/2 teaspoon prepared mustard, salt & pepper to taste, 2 drops Tabasco and 1/4 teaspoon sugar. Refill whites.

Part II. Make cream sauce by blending 1/2 cup butter and 1/2 cup flour together over medium heat. Gradually add 1 quart milk. Let cook and thicken until smooth. To this add:

1/2 cup sharp Cheddar cheese, shredded
1 teaspoon garlic salt or 1 clove garlic, chopped fine
1 tablespoon catsup
2 tablespoons parsley flakes (fresh may be used)
1 tablespoon Worcestershire sauce
1 tablespoon seasoning salt
1 teaspoon dry mustard
1/4 cup dry sherry or Vermouth
2 pounds cooked shrimp

Part III. In a casserole put a layer of deviled egg halves. Cover with shrimp sauce. Add another layer of egg halves. Cover entire mixture with crushed cracker crumbs tossed with melted butter. Bake for 25-30 min. at 350 degrees.

***This recipe may be cut in half for family-size casserole. Also may be prepared in advance, covered, and refrigerated. If so, add 10 minutes to baking time.

SALLY LUNN (Miss Monimia MacRae - Grandaughter of the Honorable George Davis, Attorney General of the Confederate States of America.)

3 eggs	1 envelope yeast
4 cups flour	1 teaspoon salt
1/2 cup melted butter	1 cup warm milk
2 tablespoons sugar	1/2 teaspoon soda dissolved in 1/2 cup hot water

Beat eggs to a stiff froth, add sugar, flour and salt sifted together, soda dissolved in water, and butter. Now beat in the yeast well. Set to rise in a buttered pudding dish in which it must be baked and sent to the table. Or, if you wish to turn it out, set to rise in a well buttered mold. Let rise until doubled in bulk (about 6 hours). Bake steadily at about 400 degrees for 3/4 of an hour or until a straw comes out clean. Eat while hot. Serves 8-10. This is a genuine old fashioned Sally Lunn. Many prefer Sally Lunn cooked in a steeple pan, and turned out and sliced, or cooked in muffin tins.

SEE OTHER SIDE

LOWER CAPE FEAR SECTION

From the Historic Lower Cape Fear section of North Carolina we review History through a recipe for Sally Lunn submitted by Miss Monimia MacRae, Granddaughter of the Honorable George Davis. The Honorable George Davis was Attorney General of the Confederate States of America. Miss MacRae, though she cannot give the exact origin of the recipe, says it is likely that her Grandmother served this Sally Lunn to Mr. Davis.

There is a handsome and impressive life-size statue of Mr. Davis, erected by the Daughters of the Confederacy, at the corner of Third and Market Streets in Wilmington, N. C. The inscription reads as follows:

GEORGE DAVIS
Senator and Attorney General of
the Confederate States of America
1820-1896
Scholar
Patriot
Statesman
Christian

Further research tells us that the identity of Sally Lunn has been lost over the years. The name is known only as a bread. It seems the name belonged to a woman who became famous in her home town of Bath, England, where she made and sold tea cakes of bread which her neighbors called Sally Lunn.

HOT MILK CAKE

(From Mrs. Theodosia Bailey who got it from Catherine Bynum Shaw, a relative by marriage, as a family recipe of the Shaws.)

4 eggs	1 cup milk
2 cups sugar	1/2 cup butter
1 teaspoon vanilla	2 cups cake flour
1/4 teaspoon salt	2 t. baking powder
1 teaspoon lemon extract	

Beat eggs until light and lemon-colored. Continue beating as you add sugar. Sift flour, baking powder and salt together and add to sugar-egg mixture, while milk and butter heat in sauce pan until butter is melted. Add all at once to batter with flavorings. Pour into three 9-inch layer pans, greased and floured. Bake at 400 degrees until done. (about 25 minutes.) Turn out of pans immediately to cool and frost.

***Keeps cake from sticking to grease pans first and then flour just before putting in batter. Batter may seem too thin but that's the way it is. Cake takes rough handling nicely, shifting pans in oven, etc.

SEE OTHER SIDE

SHAW HOUSE

The Shaw House is located at the Southern entrance of Southern Pines. It is the only dwelling, other than log cabins, known to have existed within the present limits of the town prior to its founding in 1883.

Located at the crossing of two famous Revolutionary roads, the Peedee and the Morganton, the Shaw House was centered around early history. The Peedee, an ancient Indian Trail, led down to Cheraw and up to the northeastern settlements, while the Morganton went to Fayetteville, market town for this area.

Charles C. Shaw, the original builder, owned about 2,500 acres at the time of his death in 1852. His son, Charles Washington Shaw, inherited the house and lands.

“Squire” Shaw, as he was called, lived in the Shaw House during his lifetime becoming the first mayor of the new town of Southern Pines, in 1887. The house remained in the Shaw family until bought by the Historical Association in 1946.

The Shaw House is less elaborate than the houses of the plantation owners, but is typical of the antebellum homes which supplanted the first log cabins. It has charm of sturdy simplicity lightened by the fine carving of two pine mantels of unusual beauty. It seems likely that this house is older than the date of 1842 on the west chimney.

The Shaw House is open to visitors from around February 1st each year until May 1st. Luncheons and afternoon teas are served with the tea-room proceeds devoted to the upkeep of the house and grounds.

JAM CAKE (An old family recipe from Betty Feezor. Charlotte, N.C. This recipe is over 100 years old.)

1 cup shortening	1 t. ground cloves
2 cups sugar	1 t. allspice
4 eggs	1 t. soda
3 cups flour	1/4 t. salt
1 cup buttermilk	1 t. nutmeg
1 cup blackberry jam	1 cup broken nuts

Cream shortening and sugar. Add eggs, and beat until light and fluffy. Mix together flour, salt, nutmeg, cloves and allspice. Mix soda well with buttermilk. Add these 2 mixtures to the creamed shortening and sugar, starting and ending with flour mixture. Finally fold in jam and nuts. Pour into tube pan that has been greased and floured. Bake at 350 degrees for 1 hour. ***If you do not have any buttermilk, use 1 cup sweet milk with 2 tablespoons vinegar. Bake in 10" tube pan.

BLUEBERRY PUDDING (Used by Governor Fowl before and during his administration - 1890)

1 cup flour	1 teaspoon baking powder
1/3 cup butter	1/2 cup sugar
1/2 cup milk	1 cup blueberries
2 eggs	

Beat sugar and butter, add eggs; add flour, a little at a time. Moisten with enough milk to make a stiff batter. Flour berries and stir in last. Bake in a slow oven of 350 degrees for about 30 minutes.

BRANDY SAUCE FOR PUDDING

1/2 cup butter	1/2 cup powdered sugar
1/4 cup sherry wine	2 egg yolks, well beaten

Beat all ingredients, except wine, together thoroughly. Add wine drop by drop and continue beating. Beat again when ready to serve.

SEE OTHER SIDE

GOVERNOR'S MANSION

The present mansion is the 4th official residence of North Carolina's Governors. Other official residences include Tryon Palace, a two-story plain white frame house on the corner of Fayetteville and Hargett Streets in Raleigh and later the Governor's Palace, which was a more elaborate brick residence with white columns. Governor Vance was the last Governor to occupy the Palace - he was forced to vacate when General Sherman took possession. The Palace and grounds were left in such a state of destruction that they were considered unfit for further occupancy. Until the present mansion was built, the chief executives resided in Raleigh but lived in rented houses, hotels or in their own Raleigh homes.

Under the perseverance of Governor Thomas Jarvis, who, in turn, was spurred into action by his charming wife, the General Assembly of 1883 made the decision to build the present mansion. The mansion - with its gables and balconies, its spacious halls and reception rooms, its grand stairway and sixteen foot ceilings - is a gem from a by-gone era.

The late President Franklin Delano Roosevelt, described the interior of North Carolina's Mansion as "the most beautiful in America". The Mansion itself is of Victorian architecture. Wherever possible, materials for the Mansion came from the state itself. Through the years each succeeding administration has contributed to the furnishings, the decorating and planning of the Mansion.

The building combines beauty and livability with history, as a brief tour will illustrate. Appointments to visit the Governors Mansion should be made at the reception desk of the state Capitol. Tours of the Mansion are available from mid-September through May, Tuesdays through Fridays, 10 a.m. until noon.

POUND CAKE (From Mrs. Martin Willcox, Alston House, Southern Pines, N.C. Used in family for at least 3 generations.)

1 pound butter (2 cups)	1 pound sifted cake
1 pound sugar (2 cups)	flour (4 1/4 cups)
10 eggs	1 teaspoon vanilla

Cream butter with vanilla and sugar until fluffy. Beat egg yolks until thick and add to creamed mixture. Fold in stiffly beaten egg whites, mixing thoroughly. Fold in flour and beat vigorously 15 minutes or longer. Bake in a tube pan at 350 degrees for 1 to 1 1/4 hours.

SEE OTHER SIDE

ALSTON HOUSE

The Alston house, better known as the House in the Horseshoe, was built about 1770 and takes this name from its location in a large horseshoe bend of Deep River in northern Moore County. It was one of the first "big houses" in the frontier country of upland North Carolina. Its style is borrowed from the coastal lowlands. The major rooms feature good woodwork. Numerous bullet holes and scars still mark the walls due to being caught within the battle of the American Revolution.

Philip Alston, an early owner of the house and leader of a band of North Carolina Whig fighters, was camped with his men at and in the Alston dwelling on Sunday, August 5, 1781. Early in the morning, David Fanning, with his larger force of Tories, attacked Alston's Whigs barricaded in the building. After a brisk 2 hour battle, the Whigs sent out a white flag in the hands of Col. Alston's wife. The Whigs were released on parole. Alston, who was a prominent and influential man from an excellent family, was a turbulent person and frequently in trouble with the law. Finally, after being implicated in a probable murder, he left the state and died a year later.

In 1790 the Horseshoe property was sold. In 1798 Governor Benjamin Williams acquired the 3,000 acre plantation. Williams who had been a brave officer in the Revolution and had served in Congress, longed to be a planter. The horseshoe land was excellent for growing short staple cotton and in 1801 Williams converted the lands into one of North Carolina's first large cotton plantations valued in 1803 at \$30,000.

In 1954 the Moore County Historical Association undertook to rescue and restore the Horseshoe House which had changed hands many times since the death of Governor Williams and was in a state of deterioration. The house is now open to the public for a small charge during regular daylight hours.

CORNWALLIS YAMS (from the Colonial Inn in Hillsborough, N.C.)

Boil 6 medium sized sweet potatoes; peel and mash with potato masher or ricer. Season with 1/2 teaspoon salt, 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg, and 1/4 pound butter. Add 3 beaten eggs, 1/2 cup grated coconut, 1/2 cup crushed pineapple, and 1 1/2 cups milk. Place in a greased casserole and top with marshmallows. Bake in a 350 degree oven until light brown. Makes approximately 20 servings.

SEE OTHER SIDE

HILLSBOROUGH

Hillsborough is not a restoration but a preservation. Its character is the authentic product of age and continuity. William Hooper, whose signature appears on the Declaration of Independence, lived in Hillsborough. His home is still standing and is now a private residence.

On the edge of a tree-shaded street in this Historic Little Town stands the Colonial Inn. The inn, oldest of its type in the state, is a way of life for Hillsborough neighbors as well as for the natives. Tradition says a tavern has stood there since earliest Colonial days. The oldest portion of the present inn is the lobby and East dining room. Cornwallis is said to have had his soldiers in 1781 pave the muddy street with flagstones like those in front of the inn.

Dining at the inn is considered something special far and wide. The inn has been restored to retain the charm of a bygone day and the “home-cooked” victuals at something like “old-fashioned” prices. A Sunday tradition at the inn is ice cream made in old-timey freezers that are hand-turned.

This quaint little inn is open daily to the public and serves breakfast, lunch and dinner.

COLONIAL INN ICE CREAM (Served at the Colonial Inn in Hillsborough, N.C.)

1 dozen eggs

1/2 teaspoon salt

1 quart skimmed milk

1/4 cup pure vanilla

7 1/2 cups sugar

2 cans evaporated milk

3 1/2 gallons whole milk

Beat all ingredients together. Pour into hand freezers and turn until hardened. Serves 60.

FOR USE ONLY IN
THE NORTH CAROLINA COLLECTION

UNIVERSITY OF N.C. AT CHAPEL HILL



00049313170

